

Lucia Vannini

List of Publications by Year in descending order

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58
papers

4,156
citations

201385

27
h-index

143772

57
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59
all docs

59
docs citations

59
times ranked

7003
citing authors

#	ARTICLE	IF	CITATIONS
1	High-level adherence to a Mediterranean diet beneficially impacts the gut microbiota and associated metabolome. <i>Gut</i> , 2016, 65, 1812-1821.	6.1	1,092
2	Fecal Microbiota and Metabolome of Children with Autism and Pervasive Developmental Disorder Not Otherwise Specified. <i>PLoS ONE</i> , 2013, 8, e76993.	1.1	640
3	Microbiota and Metabolome Associated with Immunoglobulin A Nephropathy (IgAN). <i>PLoS ONE</i> , 2014, 9, e99006.	1.1	185
4	Non-thermal atmospheric gas plasma device for surface decontamination of shell eggs. <i>Journal of Food Engineering</i> , 2010, 100, 125-132.	2.7	178
5	Cold plasma treatment for fresh-cut melon stabilization. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 33, 225-233.	2.7	169
6	Effect of Whole-Grain Barley on the Human Fecal Microbiota and Metabolome. <i>Applied and Environmental Microbiology</i> , 2015, 81, 7945-7956.	1.4	120
7	Diet influences the functions of the human intestinal microbiome. <i>Scientific Reports</i> , 2020, 10, 4247.	1.6	115
8	The Same Microbiota and a Potentially Discriminant Metabolome in the Saliva of Omnivore, Ovo-Lacto-Vegetarian and Vegan Individuals. <i>PLoS ONE</i> , 2014, 9, e112373.	1.1	115
9	Growth/no growth interfaces of <i>Bacillus cereus</i> , <i>Staphylococcus aureus</i> and <i>Salmonella enteritidis</i> in model systems based on water activity, pH, temperature and ethanol concentration. <i>Food Microbiology</i> , 2001, 18, 659-668.	2.1	99
10	Salivary Microbiota and Metabolome Associated with Celiac Disease. <i>Applied and Environmental Microbiology</i> , 2014, 80, 3416-3425.	1.4	93
11	Effect of high pressure homogenization on <i>Saccharomyces cerevisiae</i> inactivation and physico-chemical features in apricot and carrot juices. <i>International Journal of Food Microbiology</i> , 2009, 136, 26-31.	2.1	92
12	Biochemical changes to milk following treatment by a novel, cold atmospheric plasma system. <i>International Dairy Journal</i> , 2015, 42, 64-69.	1.5	87
13	Fecal Microbiota in Healthy Subjects Following Omnivore, Vegetarian and Vegan Diets: Culturable Populations and rRNA DGGE Profiling. <i>PLoS ONE</i> , 2015, 10, e0128669.	1.1	78
14	Effect of ω -linolenic, capric and lauric acid on the fatty acid biosynthesis in <i>Staphylococcus aureus</i> . <i>International Journal of Food Microbiology</i> , 2009, 129, 288-294.	2.1	74
15	Satureja horvatii essential oil: In vitro antimicrobial and antiradical properties and in situ control of <i>Listeria monocytogenes</i> in pork meat. <i>Meat Science</i> , 2014, 96, 1355-1360.	2.7	69
16	Suitability of high-dynamic-pressure-treated milk for the production of yoghurt. <i>Food Microbiology</i> , 2004, 21, 753-760.	2.1	57
17	Effect of a pre-treatment of milk with high pressure homogenization on yield as well as on microbiological, lipolytic and proteolytic patterns of Pecorino cheese. <i>International Journal of Food Microbiology</i> , 2008, 128, 329-335.	2.1	53
18	Potentialities of High-Pressure Homogenization to Inactivate <i>Zygosaccharomyces bailii</i> in Fruit Juices. <i>Journal of Food Science</i> , 2010, 75, M116-20.	1.5	53

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19	New advances in the integrated management of food processing by-products in Europe: sustainable exploitation of fruit and cereal processing by-products with the production of new food products (NAMASTE EU). <i>New Biotechnology</i> , 2013, 30, 647-655.	2.4	52
20	Effect of high pressure homogenisation of milk on cheese yield and microbiology, lipolysis and proteolysis during ripening of Caciotta cheese. <i>Journal of Dairy Research</i> , 2006, 73, 216-226.	0.7	49
21	Testing of polybutylene succinate based films for poultry meat packaging. <i>Polymer Testing</i> , 2017, 60, 357-364.	2.3	48
22	Evaluation of the ability of <i>Yarrowia lipolytica</i> to impart strain-dependent characteristics to cheese when used as a ripening adjunct. <i>International Journal of Dairy Technology</i> , 2005, 58, 89-99.	1.3	46
23	Supplementation with <i>Bifidobacterium breve</i> BR03 and B632 strains improved insulin sensitivity in children and adolescents with obesity in a cross-over, randomized double-blind placebo-controlled trial. <i>Clinical Nutrition</i> , 2021, 40, 4585-4594.	2.3	43
24	Use of a nisin-producing <i>Lactococcus lactis</i> strain, combined with natural antimicrobials, to improve the safety and shelf-life of minimally processed sliced apples. <i>Food Microbiology</i> , 2016, 54, 11-19.	2.1	33
25	Recovery and valorization of agri-food wastes and by-products using the non-conventional yeast <i>Yarrowia lipolytica</i> . <i>Trends in Food Science and Technology</i> , 2021, 115, 74-86.	7.8	32
26	From an imbalance to a new imbalance: Italian-style gluten-free diet alters the salivary microbiota and metabolome of African celiac children. <i>Scientific Reports</i> , 2016, 5, 18571.	1.6	31
27	Salivary and fecal microbiota and metabolome of celiac children under gluten-free diet. <i>International Journal of Food Microbiology</i> , 2016, 239, 125-132.	2.1	30
28	Optimisation of the formulation and of the technological process of egg-based products for the prevention of <i>Salmonella enteritidis</i> survival and growth. <i>International Journal of Food Microbiology</i> , 2002, 73, 367-374.	2.1	27
29	Identification of Volatile Components of Liverwort (<i>Porella cordaeana</i>) Extracts Using GC/MS-SPME and Their Antimicrobial Activity. <i>Molecules</i> , 2012, 17, 6982-6995.	1.7	26
30	High pressure homogenization vs heat treatment: Safety and functional properties of liquid whole egg. <i>Food Microbiology</i> , 2013, 36, 63-69.	2.1	26
31	Geochemistry and microbial diversity of cave waters in the gypsum karst aquifers of Emilia Romagna region, Italy. <i>Science of the Total Environment</i> , 2017, 598, 538-552.	3.9	24
32	Effect of fermentation on the content of bioactive compounds in tofu-type products. <i>Journal of Functional Foods</i> , 2016, 27, 131-139.	1.6	22
33	Molecular and phenotypic traits of in-vitro-selected mutants of <i>Bifidobacterium</i> resistant to rifaximin. <i>International Journal of Antimicrobial Agents</i> , 2008, 31, 555-560.	1.1	20
34	Scapania nemorea liverwort extracts: Investigation on volatile compounds, in-vitro antimicrobial activity and control of <i>Saccharomyces cerevisiae</i> in fruit juice. <i>LWT - Food Science and Technology</i> , 2014, 55, 452-458.	2.5	20
35	Influence of the electrode material on the decontamination efficacy of dielectric barrier discharge gas plasma treatments towards <i>Listeria monocytogenes</i> and <i>Escherichia coli</i> . <i>Innovative Food Science and Emerging Technologies</i> , 2016, 37, 170-176.	2.7	20
36	Cell membrane fatty acid changes and desaturase expression of <i>Saccharomyces bayanus</i> exposed to high pressure homogenization in relation to the supplementation of exogenous unsaturated fatty acids. <i>Frontiers in Microbiology</i> , 2015, 6, 1105.	1.5	19

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37	Variability of the lipolytic activity in <i>Yarrowia lipolytica</i> strains in pork fat. <i>Meat Science</i> , 2011, 88, 689-693.	2.7	16
38	Comparative proteomic analysis of foodborne <i>Salmonella</i> Enteritidis SE86 subjected to cold plasma treatment. <i>Food Microbiology</i> , 2018, 76, 310-318.	2.1	16
39	New signaling molecules in some gram-positive and gram-negative bacteria. <i>International Journal of Food Microbiology</i> , 2007, 120, 25-33.	2.1	15
40	Variability of the lipolytic activity and volatile molecules production by a strain of <i>Yarrowia lipolytica</i> in pork fat and its dependence on environmental conditions. <i>Meat Science</i> , 2011, 89, 21-26.	2.7	15
41	Partial replacement of sodium chloride with potassium chloride in marinated rabbit meat. <i>International Journal of Food Science and Technology</i> , 2014, 49, 2184-2191.	1.3	14
42	Potential application of <i>Micromeria dalmatica</i> essential oil as a protective agent in a food system. <i>LWT - Food Science and Technology</i> , 2015, 63, 262-267.	2.5	14
43	Microbiological Quality of Filled Pasta in Relation to the Nature of Heat Treatment. <i>Journal of Food Protection</i> , 1998, 61, 994-999.	0.8	13
44	Impact of Atmospheric Plasma Generated by a DBD Device on Quality-Related Attributes of "Abate Fetel" Pear Fruit. <i>NATO Science for Peace and Security Series A: Chemistry and Biology</i> , 2012, , 457-467.	0.5	13
45	Fermented Nut-Based Vegan Food: Characterization of a Home made Product and Scale-Up to an Industrial Pilot-Scale Production. <i>Journal of Food Science</i> , 2018, 83, 711-722.	1.5	13
46	Potential of <i>Yarrowia lipolytica</i> and <i>Debaryomyces hansenii</i> strains to produce high quality food ingredients based on cricket powder. <i>LWT - Food Science and Technology</i> , 2020, 119, 108866.	2.5	12
47	Efficacy of Indigenous Plant Essential Oil Andean Thyme (<i>Acantholippia seriphioides</i> A. Gray) to Control American Foulbrood (AFB) in Honey Bee (<i>Apis mellifera</i> L.) Hives. <i>Journal of Essential Oil Research</i> , 2007, 19, 514-519.	1.3	10
48	Cell surface hydrophobicity and flocculence in <i>Saccharomyces cerevisiae</i> wine yeasts. <i>Colloids and Surfaces B: Biointerfaces</i> , 1994, 2, 505-510.	2.5	9
49	UV-C pre-adaptation of <i>Salmonella</i> : effect on cell morphology and membrane fatty acids composition. <i>World Journal of Microbiology and Biotechnology</i> , 2014, 30, 925-930.	1.7	9
50	Changes in bacterial populations in refrigerated raw milk collected from a semi-arid area of Algeria. <i>Annals of Microbiology</i> , 2016, 66, 777-783.	1.1	8
51	WHOLE-meal ancient wheat-based diet: Effect on metabolic parameters and microbiota. <i>Digestive and Liver Disease</i> , 2021, 53, 1412-1421.	0.4	8
52	<i>Micromeria thymifolia</i> Essential Oil Suppresses Quorum-sensing Signaling in <i>Pseudomonas aeruginosa</i> . <i>Natural Product Communications</i> , 2016, 11, 1934578X1601101.	0.2	7
53	The flocculation of wine yeasts: biochemical and morphological characteristics in <i>Kloeckera apiculata</i> . <i>Antonie Van Leeuwenhoek</i> , 1996, 69, 273-277.	0.7	6
54	Influence of non-phosphate and low sodium salt marination in combination with tumbling process on properties of chicken breast meat affected by white striping abnormality. <i>Journal of Food Science</i> , 2021, 86, 319-326.	1.5	6

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55	Relationship between foaming and flocculence in <i>Saccharomyces cerevisiae</i> wine yeasts. <i>Colloids and Surfaces B: Biointerfaces</i> , 1994, 2, 511-515.	2.5	5
56	High-Pressure Homogenization and Biocontrol Agent as Innovative Approaches Increase Shelf Life and Functionality of Carrot Juice. <i>Foods</i> , 2021, 10, 2998.	1.9	5
57	Chemical composition and antimicrobial assessment of liverwort <i>Lophozia ventricosa</i> extracts. <i>Revista Brasileira De Botanica</i> , 2015, 38, 25-30.	0.5	4
58	High-Pressure Homogenization Effects on Spoilage and Pathogenic Microorganisms in Foods. , 2021, , 274-292.		1